Birthday List

Mrs. Wesley Stanley, May 14.
Mr. Homie Stanley, May 13.
Mrs. Murrell Thomas, May 11.
Mrs. Harold Reynolds, May 27.
Barbara Cyrus, May 6.
James Carrico, May 4.
Mr. Charles Richardson, May 3.
Keith Wayne Belcher, May 1.
Sam Megginson, May 1.
Yvonne Beale, May 8.
Clarence Beale, May 11.
Mrs. Alvin Hamilton, May 20.

No business ever became great without a program of progressive expansion.

Willy came home from school and breathlessly called: "Ma, isn't that hair tonic in the yellow bottle on the shelf?"

"No," answered his mother. "That is glue."

Willy sighed disgustedly. "No wonder I couldn't get my hat off in school."

Dial 2811 with Personals.

Read the Classified Ads!

Appomattox is a growing town

HOMEMAKERS TIPS

When you buy a new rug, buy a rug cushion also, says Miss Ruth A. Jamison, house furnishings specialist at VPI.

Tests have proven that the rug pad not only gives a more luxurious looking floor covering, but increases the wear of the rug and the comfort of the home.

A rug pad acts as a shock absorber that takes up a lot of the pounding of traffic.

It deadens sound, absorbs noise and can be used for years iwth the less expensive starter rugs and still serve the better rug bought later.

Some rug pads stretch as they are used.

STRENGTH FOR THESE DAYS from The Bible

For Thou, Lord, wilt bless the righteous; with favor wilt Thou compass him as with a shield.—(Psalm 5:12)

Those who love God and obey Him, who worship and glorify Him in all their thoughts and acts, are overflowingly filled with His love and His guidance; they know abundant joy and strength beyong all mortal compare—because the Almighty is with and within them.

Beckham

Beckham, May 11.- Rev. Aaron D. Smith preached a fine sermon at Trinity Methodist Church Sunday morning, with very good attendance.

Mrs. Russell Martin presented Mrs. H. R. Moore a Life Member Certificate and Pin, by Mr. and Mrs. Herman Moore, Jr., Dorothy Jane and Dianne. Mrs. Milton Moore was also made a Life Member by the Woman's Society of Christian Service. She was not well to attend the services on Sunday, and will be present to receive her certificate and pin later.

Miss Mildred Moore spent the week-end with Miss Ann Hunter, in Crewe.

Mr. and Mrs. Abner Martin, Phil and Patricia, of Richmond, spent Saturday night and Sunday with Mrs. T. M. Martin and Miss Eunice Martin. Other members of Mrs. Martin's family visited her on Sunday. Also Miss Elizabeth Mallory, of Richmond.

Mr. and Mrs. Herman Moore, Jr., Dorothy Jane and Dianne, of Richmond were Sunday dinner guests of Mr. and Mrs. Herman Moore. Also Miss Elizabeth Mallory.

Nancy Moore spent the week-end with Ann Crews.

Mrs. Hal Moore, Houston and Cornelius were Sunday dinner guests of Mrs. O. W. Martin and Mr. and Mrs. R. B. Martin and Bentley.

Mrs. J. T. Morris was the Sunday dinner guests of Mr. and Mrs. Winston Martin and Gloria. Visiting in the afternoon were Mr. and Mrs. Evans Ferguson and family, Mr. and Mrs. T. R. Martin, Faye and Janet, Mr. and Mrs. Marvin Martin, Jr. Anne and Eddie, and Mr. and Mrs. Robert Morris, Ronnie and Carolyn Jo.

Mr. and Mrs. Fletcher Burge, Jr. and Ricky were the Sunday dinner guests of Mrs. Fletcher Burge, Miss Dorothy Ann, and Miss Lou Burge.

All of Mr. and Mrs. H. O. Martin's family visited them during the day Sunday.

Mrs. H. R. Moore, Mrs. Aubrey Moore and Mrs. Robert Morris plan to attend the district meeting of home demonstrations clubs in Lynch burg on Thursday.

British concerns accept bid by Alcoa.

April auto output 11 per cent below March level.

May wheat slashed by profit taking.

Near May cotton dips. Other months gain.

Kennedy chances for Democratic nomination seen enhanced by his victory in West Virginia primary.

Appomattox Horse Show, May 28, at Town Ball Park.

CHOCOLATE CINNAMON ROLLS
• A Real Treat!

Something new in yeast baking . . . chocolate! Ideal for the special breakfast or afternoon get-together. The flavors of chocolate and yeast combine tastefully with a browned butter icing for a treat that is truly marvelous! Rich, moist and chocolately is the only description for this new recipe. Try it soon!

CHOCOLATE CINNAMON LOAF

¾ cup warm water (not hot—110 to 115°)
1 pkg. active dry yeast
¼ cup shortening
1 tsp. salt
¼ cup sugar
1 egg
⅓ cup cocoa
2¼ cups sifted "kitchen-tested" enriched flour
1 to 2 tbsp. butter, melted and cooled
1½ tsp. cinnamon
3 tbsp. sugar

In mixer bowl dissolve yeast in warm water. Add shortening, salt, sugar, egg, cocoa and 1 cup flour. Beat 2 min., med. speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Stir in remaining flour with spoon, blend until smooth. Scrape batter from sides of bowl. Cover with cloth and let rise in warm place (85°) until double in bulk, about 1 hr. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Stir down batter by beating 25 strokes. Turn out on well floured cloth-covered board (dough will be soft). Divide dough into 8 equal portions. Shape each into a ball; roll in butter then cinnamon-sugar mixture. Place balls of dough in well greased loaf pan, 9x5x3", 4 lengthwise, 2 crosswise. Let rise in warm place (85°) until double in bulk, about 40 min.

Heat oven to 375° (quick mod.). Bake 35 min. Remove from pan and frost top immediately with Browned Butter Icing (recipe below).

Browned Butter Icing

1½ tbsp. butter
¾ cup sifted confectioners' sugar
1 tbsp. cream
½ tsp. vanilla

Brown butter in saucepan over med. heat until a delicate brown. Blend with sugar; add cream and vanilla and blend until smooth.

The Times-Virginian
Is on Newsstand Sale

5c Per Copy

at

Parkway Texaco Station
M. J. House, Prop. Route 24

Spencer's Drug Store

Appomattox Garment Co. Canteen

G. P. Brannan's

Norman H. Jones Spout Spring

Guill's Esso Service Station No. 2

Times-Virginian Office

IF YOU WISH TO BECOME A NEWSDEALER SEE US.

FARM BETTER WITH FORD

COMBINES

Look at these features—
- Big 7-foot header
- Big capacity cylinder
- Straw Walker separation
- Four grain return pans
- Adjustable chaffer and sieve
- Quick-change cylinder speed
- Single lever air volume control

Combines everything from big beans to grass seed. Ask to see it in action.

Ford TRACTORS IMPLEMENTS

ONLY $625.00 DOWN
Balance 3 Full Years
We can handle all your Financing.
No need to go elsewhere
PULLIAM MOTOR SALES
Appomattox, Va. - Dial 3662

PERSONALS

Judy Stanley visited Joyce Stanley Saturday afternoon.

Albert H. Ferguson is a patient at Virginia Baptist Hospital.

William W. Burke underwent treatment at the Virginia Baptist Hospital this week.

Mr. and Mrs. Jerry A. Smith and two sons, of Crewe, spent the week-end with Mr. and Mrs. L. B. Goodrich.

Mrs. J. F. Nuckols, of Norfolk, is spending some time with her son and daughter-in-law, Mr. and Mrs. David (Monk) Carter.

Kemp Nixon, left Tuesday for Lincolnton, N. C., having been called there on account of the illness of his father, J. R. Nixon.

Mrs. David M. Franklin has returned home from the Virginia Baptist Hospital, where she underwent treatment.

Mrs. H. Webster Babcock, of Clifford spent the week-end with her parents, Senator and Mrs. C. T. Moses.

Mrs. Harold T. Stratton and infant daughter, Nancy Lewis, returned home Tuesday from the Virginia Baptist Hospital.

Mr. and Mrs. George Craddock and children, G. W. and Joyce Lee, of Norfolk, were Friday night guests of Mr. and Mrs. Ed Blackwell.

Mrs. Calvin Robinson and Mrs. G. L. Doss spent Saturday in Culpeper with the Rev. and Mrs. B. F. Robinson.

Mr. and Mrs. S. P. Cawthorne and Miss Faye Wood motored to Hyattsville, Md., for the week-end, where they visited Mr. and Mrs. Harold G. Cawthorne.

Mr. and Mrs. T. C. Harvey visited in the home of Mr. and Mrs. L. M. Moses Monday evening.

Mrs. H. M. Burge has returned from a ten-day trip to Washington, Hopewell and Richmond.

Mr. and Mrs. Peter Fulghum and daughter, Carolyn, visited their parents in Roanoke this week.

The Annual Appomattox Horse Show will be held on Saturday, May 28, at The Town Ball Park.

Miss Dot Sears, of Petersburg, spent the week-end with her mother, Mrs. J. E. Sears.

John Ivey Holland, of V. P. I., spent the week-end with his parents, Mr. and Mrs. Ivey Holland.

Mr. and Mrs. Sam L. McClaren and family, of Richmond, were the Sunday guests of Mr. and Mrs. Calvin Robinson.

Mrs. E. T. Guill, Mrs. Clara G. Mitchell and Mrs. S. R. Lawson and two children, Steve and Beth, spent Sunday night in Roanoke as guests of Mr. and Mrs. Bill Ford.

Mr. and Mrs. Peyton Kincer and children, Caroline, Jimmy, Connie, and Kathy, of Cloverdale, Va. spent Mothers Day, with his mother, Mrs. Emma Meadows.

Mr. and Mrs. Frank McCann are building a new home in West Chester Court Subdivision in S. W. Roanoke, and expect to move in during the month of June.

Mr. and Mrs. Bill Farrar and son, W. H., and Mr. and Mrs. Craddock McWane and son, Abe, of Lynchburg were dinner guests of Mrs. Vera Wood and Mrs. Rosa Mitchell Sunday.

Visiting in the home of Mr. and Mrs. L. B. Hudson on Sunday were Mr. and Mrs. Tom O'Cull, of Louisa, Mrs. Hertha Britt and daughter, of Victoria, and Mr. and Mrs. Hudson Harvey.

Mr. and Mrs. Robert Chernault and children, of Arlington spent the week-end with their mothers, Mrs. J. J. Chernault and Mrs. Fletcher Burge.

Mr. and Mrs. I. B. Wooldridge and Loraine and Raymond, of Richmond were recent guests of Mr. and Mrs. E. T. Mitchell and other relatives in Appomattox.

Mrs. Lewis Ferguson and Mrs. Russell Jamerson visited Mrs. F. L. Martin in Richmond on Mother's Day week-end. They were accompanied by Mr. and Mrs. Alvin Harvey, of Lynchburg.

Mrs. Hunter Dickerson and Mrs. Gladys Woodson visited Mr. and Mrs. L. N. Gregory, of Portsmouth, Ohio last week. En route home they stopped over in Kentucky, where they visited "My Old Kentucky Home," inspiration for the famous song by that name by Stephen Collins Foster. They also visited the Abraham Lincoln home.

Misses Gloria and Gerlynn Garrett visited their grandmother, Mrs. Irvin C. Moses Sunday evening.

Linda Mann, daughter of Mr. and Mrs. William E. Mann, of Appomattox is doing nicely, after undergoing surgery at the Lynchburg General Hospital Tuesday morning.

Recent visitors in the home of Mr. and Mrs. G. C. Maxwell were Mr. and Mrs. Joseph Ramsey, Mr. and Mrs. Rawton Layne and Ruth Layne, of Charlotte Court House, Mr. and Mrs. Kenneth Elder, of Appomattox and Wilbur Maxwell, of Richmond.

Mr. and Mrs. G. R. Kruer spent a few days last week with her mother, Mrs. Irvin C. Moses. Mrs. R. N. Spiggle and Mrs. R. B. Spiggle visited in the same home.

Miss Phoebe O'Brien, of Washington and Mrs. Adolph Haug, of Norfolk visited their father, W. W. O'Brien during the week-end. Miss O'Brien and Mr. and Mrs. C. H. Manley motored to Bon Air, where they visited Mr. and Mrs. C. W. Perkins.

Dinner guests of Mr. and Mrs. Wesley Stanley on Mother's Day were Mr. and Mrs. Harry Belcher and children, of Roanoke; Mr. and Mrs. Raymond Stanley, of Lynchburg; Mr. and Mrs. Charles Richardson and daughter, Nancy, and Mr. and Mrs. Tommy Stanley and children.

Mrs. G. L. Doss and Mrs. Calvin Robinson spent Friday in Chase City, where they attended the Third District Conference of the United Daughters of the Confederacy. Mrs. Artcher Overby, of Chatham, District Chairman, presided. Miss Alice Whitley Jones, of Richmond, Virginia Division President, was the guest speaker.

Trooper and Mrs. Norman Dowdy and daughter, Sandra, of Grundy were week-end guests of Trooper and Mrs. Paul C. Hollandsworth.

Captain and Mrs. W. W. Blythe had with them for the week-end Mr. and Mrs. W. W. Blythe, Jr., of Lynchburg, Miss Sandra Blythe, of Richmond, and Miss Sue Blythe, of Arlington.

Mrs. Walter Bergman and daughter, Mrs. M. L. Ferguson, visited Mr. Bergman at the C&O Hospital in Clifton Forge on Sunday. Mr. Bergman will undergo an operation Friday. Another daughter, Mrs. Calvin Phelps, of Newport News, arrived Wednesday to be with the family.

The Woman's Club of Appomattox will meet at Beckwood; the summer home of Mrs. William W. Burke, on Monday, May 16, at 5 P. M. This will be a picnic style supper for the members and their guests. In case of bad weather, they will meet at the Appomattox Elementary School cafeteria at 5:30 P. M. The Girl Scouts and their leaders will be honored guests of the club. The meeting was postponed from last Monday due to bad weather.

Mrs. J. J. Chernault, of Appomattox, Route 3, was honored on Mother's Day. Her daughters served luncheon buffet style. She was showered with gifts. Those present were Mr. and Mrs. George Craddock and children, G. W. and Joyce Lee, of Norfolk; Robert H. Chernault, of Arlington; Mr. and Mrs. Wiley McCormick and "Rockie," and Brenda Lee, of Lynchburg; Mr. and Mrs. Hugh Bailey and Hugh Scott, and "Phil," of Farmville; Mr. and Mrs. Lindy Hamlet and Jonnie Lynn and Curtis, of Farmville, Mr. and Mrs. Dick Burge and Richard, of Gladstone; Mr. and Mrs. Ed Blackwell, Mr. Walter, Jimmie and Clarke Chernault.

Don't forget: The Annual Appomattox Horse Show. Sat., May 28, at Town Ball Park.

British gold reserves gained in April.

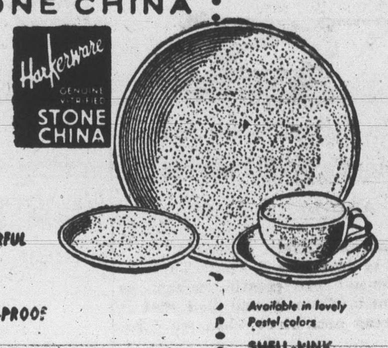
Play safe — drive carefully.

Ladies Dusters

SIZES 10 TO 16
DARKS and LIGHTS
Just The Wrap For Cool Days and Evenings
REGULAR 9.95
This Sale $5.95
Marshall's Department Store
APPOMATTOX, VIRGINIA

VERY VERY SPECIAL

Give your meals a BRIGHT, NEW LIFT!
with Harkerware STONE CHINA



- IT'S COLORFUL
- IT'S GAY
- IT'S OVEN-PROOF
- IT'S SAFE IN THE DISH WASHER

Available in lovely Pastel colors
SHELL-PINK
BLUE-MIST
GOLDEN-DAWN
WHITE-CAP

WE BOUGHT THEM AT A SPECIAL PRICE — WE OFFER THEM AT A SPECIAL PRICE!!!!

4-piece Place Setting, only — 1.89

5-piece Completer Set, 1 Creamer, 2-piece Sugar Bowl, 1 Vegetable Dish, 9 in., 1 Plate — all for — 4.95

3 Salad Plates, for only — 1.89

3 Soup Bowls, for only — 1.89

AVAILABLE IN 4 COLORS

THIS IS A REAL, REAL LOW PRICE. ONLY A LIMITED NUMBER IN STOCK.

SPENCER Rexall DRUGS
GOOD HEALTH TO ALL FROM REXALL

Corn Meal Muffins Glamorize Salad Meals

Hot breads like these crunchy corn meal muffins are an excellent accompaniment for hearty whole-meal salads.

Crisp, nourishing salad bowls are always welcome at lunch or suppertime. Serve them with freshly-baked Corn Meal Muffins, and you're sure of a meal that's pleasing, colorful and satisfying.

Hot muffins, spread with melting butter, are not only fine eating, but also complete the nutritional pattern of a salad meal. Enriched self-rising corn meal gives your family food iron, calcium and the three essential B-vitamins.

This appealing meal is easy to prepare, too. You can mix Corn Meal Muffins in a hurry with self-rising corn meal. Milk, eggs and melted shortening are the only other ingredients needed. The leavening and salt have already been blended into the corn meal.

Pre-heating the muffin pans is an important step—do it while you mix the batter. It will give each muffin a golden brown crust that's delightfully crisp and crunchy.

CORN MEAL MUFFINS

¼ cup melted shortening
2½ cups enriched self-rising corn meal
2 eggs, slightly beaten
1½ cups milk
2 tablespoons melted shortening

Place 1 teaspoon melted shortening in each muffin cup. Set muffin pans in very hot oven (450°F.) 5 to 10 minutes while preparing batter. Blend eggs into corn meal. Add milk and mix until smooth. Stir in the 2 tablespoons shortening. Fill hot muffin cups almost to top; bake in very hot oven (450°F.) 15 to 20 minutes. Makes 12 medium-size muffins.

at your fingertips: 5 BILL-PAYING ADVANTAGES

- SAVE TIME
- AVOID RISK
- HAVE RECORDS
- GET RECEIPTS
- GAIN PRESTIGE

YOURS with a few strokes of your pen—when you use checks drawn on us.

WE WILL WELCOME YOUR CHECKING ACCOUNT— COME IN AND OPEN IT SOON!

THE Bank of Appomattox

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

APPOMATTOX, VIRGINIA

Let Your Range Help You Cook

While she runs an errand to the market her range "looks after" dinner. An automatic surface unit holds food at selected cooking temperature till she returns, without scorching or boiling over.

Home cooking has never been more creative than it is today. With the many automatic features on modern electric ranges, the homemaker can be as original and experimental as she likes.

The secret, according to home economists at General Electric's Consumers Institute, is first to learn the use of these special automatic features, and then to let them help you cook.

The Sensi-Temp unit, for instance, simplifies top-of-the-range cooking tremendously. This surface unit is thermostatically controlled, which means it is automatic and will not vary more than two degrees above or below the temperature you select. You can set it for "Simmer," for "Low, Medium or High Boil," or for any degree of temperature between 150° and 500°.

Automatic oven timers are another "must" convenience. By setting Start and Stop times, you can be sure your oven will turn itself on and off at the right time even when you are out of the kitchen or away from home.

Don't neglect such helpful range accessories as the automatic griddle, the electric meat thermometer and, of course, the automatic oven rotisserie for deliciously-flavored meats. Make all these automatic aids work for you and cooking will be a joy!